

IDAHO FAMILY AND CONSUMER SCIENCES EDUCATION



**Idaho Division of
Professional-Technical
Education**

ADVANCED FOOD PRODUCTION, MANAGEMENT AND SERVICES

Activity & Resource Guide

Grades 11 -12

ISEE Code 160523

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INTRODUCTION

The Advanced Food Production, Management, and Services curriculum framework was developed by a team comprised of Idaho Professional-Technical Education staff, and University of Idaho and College of Southern Idaho personnel. The curriculum team developed the Advanced Food Production, Management, and Services framework from the National Standards for Family and Consumer Sciences Education, the previous Idaho State recommended texts, other states' curricula, and a review of literature pertaining to curriculum content. A committee of selected Idaho teachers participated in the review process.

The competency-based curriculum framework format provides the means for monitoring student progress and generating student profiles. The student profile is a cumulative record of student progress and provides documentation of competence for articulation purposes.

The Advanced Food Production, Management, and Services statewide curriculum framework is intended to be the fundamental guide to schools for program content. Schools offering Family and Consumer Sciences education should use an advisory committee to consider local and community needs.

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<p style="text-align: center;">ADVANCED FOOD, PRODUCTION, MANAGEMENT & SERVICES CONTENT STANDARDS OUTLINE</p>

1. **EMPLOY SAFETY AND SANITATION PROCEDURES IN ALL ASPECTS OF FOOD SERVICE OPERATIONS AND KITCHEN ENVIRONMENTS**

COMPETENCIES:

- 1.01** Practice and apply food service safety regulations and sanitation procedures
- 1.02** Demonstrate personal safety and first aid procedures in a food production environment

2. **EXPLORE PROFESSIONALISM WITHIN THE FOOD INDUSTRY**

COMPETENCIES:

- 2.01** Examine the historical progression of the food industry
- 2.02** Examine various organizational strategies of professional kitchens
- 2.03** Analyze qualities of a chef

3. **CREATE AND APPLY MENU PLANNING PRINCIPLES**

COMPETENCIES:

- 3.01** Create and apply menu-planning principles to develop and modify menus
- 3.02** Demonstrate the knowledge of standardized recipes and formulas
- 3.03** Prepare menu layout and design

4. **SELECT, USE, AND MAINTAIN FOOD PRODUCTION EQUIPMENT**

COMPETENCIES:

- 4.01** Demonstrate use of commercial food production equipment
- 4.02** Demonstrate procedures for cleaning and sanitizing food production appliances, tools, and equipment
- 4.03** Maintain equipment following safety procedures
- 4.04** Demonstrate selection, use, and care of commercial cookware, bakeware, and utensils
- 4.05** Demonstrate selection, use, and care of knives

5. **APPLY APPROPRIATE COOKING METHODS AND TECHNIQUES FOR DESIRED RESULTS**

COMPETENCIES:

- 5.01** Analyze basic cooking techniques and the rationale for the choice of a particular technique
- 5.02** Analyze considerations of scratch versus speed preparation techniques
- 5.03** Demonstrate the listed competencies for the listed cooking methods

6. **PREPARE A VARIETY OF FOOD PRODUCTS USING APPROPRIATE TECHNIQUES AND PROCEDURES FOR FOOD SERVICE APPLICATIONS**

COMPETENCIES:

- [6.01](#) Prepare meat, seafood, and poultry
- [6.02](#) Prepare stocks, soups, and sauces
- [6.03](#) Prepare grains and starches
- [6.04](#) Prepare vegetable dishes
- [6.05](#) Prepare fruit dishes
- [6.06](#) Prepare salads
- [6.07](#) Prepare sandwiches, canapés, appetizers, and hors d'oeuvres
- [6.08](#) Prepare baked goods
- [6.09](#) Prepare various dishes using dairy products
- [6.10](#) Prepare eggs and breakfast foods
- [6.11](#) Demonstrate food presentation

7. **DEVELOP QUALITY FOOD SERVICE AND MANAGEMENT PRACTICES**

COMPETENCIES:

- [7.01](#) Explore the duties and responsibilities of food service management
- [7.02](#) Describe standards, regulations, and laws in food service
- [7.03](#) Develop strategies for customer service
- [7.04](#) Demonstrate controlling food costs
- [7.05](#) Demonstrate restaurant roles in both front- and back-of-house operations
- [7.06](#) Integrate skills as a food server

1.0 Employ Safety and Sanitation Procedures in All Aspects of Food Service Operations and Kitchen Environments

1.01 Competency:
Practice and
apply food
service safety
regulations and
sanitation
procedures.

LESSON PLANS

[FIFO – First In, First Out](#)
[The Importance of a Proper Work Station](#)
[Preventing Cross Contamination During Cooking](#)
[Preventing Cross Contamination Review](#)
[Review Cleaning and Sanitizing Procedures](#)

ACTIVITIES

[Cleaning Your Establishment](#) [Dishwashing Machine Operations](#)
[Important Storage Practices](#) [Proper Garbage Disposal](#)
[Be Cool, Chill Out](#) (wordsearch) [Cross Contamination](#) (word scramble)
[Chill Out Quiz](#) [Cross Contamination Knowledge Quiz](#)
[Freezer Storage](#) (MadLib) [Cooling & Reheating](#)
[Preparing Specific Foods](#) [Be Cool, Chill Out](#) (word scramble)
[Cleaning and Sanitizing During Storage](#)
[Be Smart, Don't Cross Contaminate](#)
[Preventing Cross Contamination During Storage](#)
[Preventing Time-Temperature Abuse During Storage](#)

WEBSITES

[Occupational Safety and Health Administration](#)
[U.S. Food Safety and Inspection Service](#)
[American Culinary Federation](#)
[American Culinary Federation Certified Pastry Culinarian](#)
[Hazard Analysis & Critical Control Points \(HACCP\)](#)
[Center for Disease Control and Prevention](#)
[What's Cooking America – Food Storage Chart](#)

1.02 Competency:
Demonstrate
personal safety
and first aid
procedures in a
food
production
environment.

LESSON PLANS

[Preventing Slips, Trips and Falls](#)

WEBSITES

[American Red Cross](#)
[Occupational Safety and Health Administration](#)

OTHER RESOURCES

[Employability Checklist](#)

2.0 Explore Professionalism Within the Food Industry

2.01 <u>Competency:</u> Examine the historical progression of the food industry.	LESSON PLANS	The Restaurant Industry PowerPoint
	WEBSITES	The Food Timeline GREEN Trends in the Restaurant Industry
	OTHER RESOURCES	StarChef Software
2.02 <u>Competency:</u> Examine various organizational strategies of professional kitchens.	ACTIVITIES	Proper Attire and Cleanliness
	WEBSITES	The Food Timeline What's Cooking America (Chef Title Descriptions)
2.03 <u>Competency:</u> Analyze qualities of a chef.	LESSON PLANS	
	Becoming a Chef	Bobby Flay's Road to Success
	College Project:	
	Guide to College	Course Mapping
	College Budget Instructions	How Much College Will Cost?
	Professional Associations	Reflection Essay
	ACTIVITIES	Tagxedo (word cloud)
	POWERPOINT PRESENTATIONS	Pathway to ACF Certification
	WEBSITES	
	American Culinary Federation	American Society of Baking
	National Restaurant Association	
	National Restaurant Association Education Foundation	
	American Association of Family & Consumer Sciences	

3.0 Create and Apply Menu Planning Principles

3.01 <u>Competency:</u> Create and apply menu-planning principles to develop and modify menus.	LESSON PLANS	
	Developing a Menu	PowerPoint
	Physical Menu	PowerPoint
	Menu Planning	Culinary Caregiving
	Health-i-fied Cake Mix???	Milk Definitions and Milk
	Comparisons	"Chopped" and "Chopped" Rules
	Healthy Recipes and Menus (CIA)	
3.02 <u>Competency:</u> Demonstrate the knowledge of standardized recipes and formulas.	LESSON PLANS	Following a Recipe....
	ACTIVITIES	Convection Conversion
3.03 <u>Competency:</u> Prepare menu layout and design.	LESSON PLANS	
	Developing a Menu (.pdf / .ppt)	
	Physical Menu (.pdf / .ppt)	Menu Planning
	Designing a Menu	Menu Pricing
	ACTIVITIES	Menu Design

4.0 Select, Use, and Maintain Food Production Equipment

4.01 Competency:

Demonstrate use of commercial food production equipment.

LESSON PLANS

[The Cook's Tools](#)

4.02 Competency:

Demonstrate procedures for cleaning and sanitizing food production appliances, tools, and equipment.

4.03 Competency:

Maintain equipment following safety procedures.

4.04 Competency:

Demonstrate selection, use, and care of commercial cookware, bakeware, and utensils.

ACTIVITIES

[Storing Utensils, Tableware & Equipment](#)

4.05 Competency:

Demonstrate selection, use, and care of knives.

LESSON PLANS

[Knife Safety and Sharpening](#)

5.0 Apply Appropriate Cooking Methods and Techniques for Desired Results

5.01 Competency:

Analyze basic cooking techniques and the rationale for the choice of a particular technique.

LESSON PLANS

[Food Preparation Terms](#) (review)
[Effects of Mouthfeel on Food Evaluation](#)
[“Chopped”](#) and [“Chopped” Rules](#)

5.02 Competency:

Analyze considerations of scratch versus speed preparation techniques.

5.03 Competency:

Demonstrate the listed competencies for the following cooking methods: Bake, Boil, Braise, Broil, Deep Fry, Grill, Pan Fry, Poach, Roast, Sauté, Simmer, Steam, Stew

LESSON PLANS

[The Smoking Process](#) (CIA)
[Barbecue](#) (CIA)
[Grilling & Broiling](#) (CIA)

6.0 Prepare a Variety of Food Products Using Appropriate Techniques and Procedures for Food Service Applications

6.01 <u>Competency:</u> Prepare meat, seafood, and poultry.	LESSON PLANS	Introduction to Herbs Fish Basics Beef Wholesale/Retail Cuts and Yields Ground Beef Comparison “Chopped” and “Chopped” Rules
	ACTIVITIES	Cooking Food
	LABORATORY EXPERIENCES	Main Dish Recipes (CIA)
	OTHER RESOURCES	Food ID Handouts (CIA)
6.02 <u>Competency:</u> Prepare stocks, soups, and sauces.	LESSON PLANS	Making Sauce A La Minute Introduction to Herbs
	LABORATORY EXPERIENCES	Soup Recipes (CIA) Side Dish Recipes (CIA)
	OTHER RESOURCES	Food ID Handouts (CIA)
6.03 <u>Competency:</u> Prepare grains and starches.	LABORATORY EXPERIENCES	Side Dish Recipes (CIA)
	OTHER RESOURCES	Food ID Handouts (CIA)
6.04 <u>Competency:</u> Prepare vegetable dishes.	LESSON PLANS	How to Concasse’ “Chopped”, “Chopped” Rules
	LABORATORY EXPERIENCES	Side Dish Recipes (CIA)
	OTHER RESOURCES	Food ID Handouts (CIA)
6.05 <u>Competency:</u> Prepare fruit dishes.	LABORATORY EXPERIENCES	Side Dish Recipes (CIA)
	OTHER RESOURCES	Food ID Handouts (CIA)
6.06 <u>Competency:</u> Prepare salads.	LESSON PLANS	The Making of Bound Salads Salads: the Cold Sides
	LABORATORY EXPERIENCES	Salad Recipes (CIA)
	OTHER RESOURCES	Food ID Handouts (CIA)

6.07 <u>Competency:</u> Prepare sandwiches, canapés, appetizers, and hors d'oeuvres.	LESSON PLANS	Stimulating the “App”etite Sandwiches
	LABORATORY EXPERIENCES	Appetizer Recipes (CIA)
	OTHER RESOURCES	Food ID Handouts (CIA)
6.08 <u>Competency:</u> Prepare baked goods.	LESSON PLANS	Croissants Pop Tarts from Scratch “Chopped” and “Chopped” Rules Pop Tart Challenge
	LABORATORY EXPERIENCES	Side Dish Recipes (CIA)
	OTHER RESOURCES	Food ID Handouts (CIA)
6.09 <u>Competency:</u> Prepare various dishes using dairy products.	LESSON PLANS	Cannoli Recipe , Filling
	OTHER RESOURCES	Food ID Handouts (CIA)
6.10 <u>Competency:</u> Prepare eggs and breakfast foods.	LESSON PLANS	Egg Cookery (CIA)
	LABORATORY EXPERIENCES	Breakfast Recipes (CIA)
	OTHER RESOURCES	Food ID Handouts (CIA)
6.11 <u>Competency:</u> Demonstrate food presentation.	LESSON PLANS	“Chopped” “Chopped” Rules Eating with our Eyes: Factors in Plate Presentation Learning to Properly Cut Orange Segments Plate Presentation Based on the Elements and Principles of Design Enhancing Food Presentation (CIA)

7.0 Develop Quality Food Service and Management Practices

7.01 Competency:

Explore the duties and responsibilities of food service management.

LESSON PLANS

Facilities Planning and Design in Restaurants ([.pdf](#) / [.ppt](#))

Financial Control in Restaurants ([.pdf](#) / [.ppt](#))

Food Product Flow ([.pdf](#) / [.ppt](#))

[General Thermometer Guidelines](#) [Inspecting Food Items](#)

Managing Food Service Systems ([.pdf](#) / [.ppt](#))

Marketing Food Service ([.pdf](#) / [.ppt](#))

[Menu Pricing](#)

[Preventing Cross Contamination During Receiving](#)

[Receiving Guidelines](#)

[Selecting Suppliers](#)

[The Price of Today's Food](#)

[Thermometers](#)

ACTIVITIES

[The Health Inspection](#)

[Marketing Strategies](#)

OTHER RESOURCES

[Check It In](#) (instructions)

[Check It In](#) (teacher key)

7.02 Competency:

Describe standards, regulations, and laws in food service.

7.03 Competency:

Develop strategies for customer service.

LESSON PLANS

[Customer Service](#)

[Customer Satisfaction](#)

[Setting the Tone: Table Setting, Dining, and Service](#)

[Notes](#), [PowerPoint](#), [Quiz](#)

[Table Setting and Service Etiquette](#)

ACTIVITIES

[Types of Table Service](#) (Venn Diagram)

7.04 Competency:

Demonstrate controlling food costs.

LESSON PLANS

[Kitchen Calculations](#) (CIA)

POWERPOINT PRESENTATIONS

[Food Cost](#)

[Kitchen Economics 101](#)

7.05 Competency:

Demonstrate restaurant roles in both front- and back-of-house operations.

7.06 Competency:

Integrate skills as a food server.